

SALATES

SALADS

MESOGIOS	14.5
Greek village salad with tomatoes, onions, peppers, cucumber, capers, feta cheese, Kalamata olives, Cretan barley biscuits and Cretan extra virgin olive oil	
OLYMPUS	14.5
Red and white slaw, carrot, rocket, beetroot, cucumber & walnuts with halloumi cheese dressed with mustard, honey, extra virgin olive oil and balsamic vinaigrette	
MINOAN	14.5
Rocket, tomato, Cretan barley biscuit, olives, capers and mizithra in a lemon and olive oil dressing	
IONIAN	18
A mix of herbs and slaw with local charcoal grilled calamari drizzled with extra virgin olive oil and lemon juice	

GLIKA

DESSERTS

LOUKOUMADES	10/12.5
Greek style donuts with honey-cinnamon syrup, sprinkled with crumbled walnuts. Served with Nuttella for an extra \$2.50	
KAIMAKI	7
House made Mediterranean ice cream infused with mahlepi and mastic and topped with sour cherry syrup	
GALAKTOBOUREKO	10
Crispy filo filled with creamy custard and bathed in scented syrup	

TRIAKÓSIA
300

03 9482 4931

MONDAY - WEDNESDAY : 5PM - LATE
THURSDAY - SUNDAY : 12NOON - LATE

DINE IN OR TAKE AWAY



300 QUEENS PDE
CLIFTON HILL, VICTORIA, 3068
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MEZEDES

SMALL DISHES

GREEN BEANS	14
Sautéed with butter, garlic, pine kernels and feta cheese	
ZUCCHINI FRITTERS	15
With halloumi cheese, buttered with herbs and crispy fried	
THREE CHEESES	20
Kefalograviera saganaki, grilled halloumi and feta cheese	
FRIED CHIPS	8/11
Fried potatoes, sprinkled with oregano and served with spicy tomato sauce or fetta cheese	
THREE OF DIPS	15
Two pita breads served with three dipping sauces	
HOUSE MADE SPANAKOPITA	11
Oven baked with leek, herbs and filo pastry	
MEDITERRANEAN SAUSAGE	9
Chargrilled beef and leek sausage	
OCTOPUS	22
Chargrilled with lemon, garlic and herbs sauce	
CALAMARI	21
Flash fried, served with sauce tartar or chargrilled with lemon, garlic and herbs sauce	
SARDINES	14
Fried or chargrilled, splashed with lemon, garlic and herbs sauce	
STUFFED CALAMARI	22
With a mix of veggies, herbs and kefalograviera	
LAMB CUTLETS	10
Chargrilled lamb cutlets	
GIGANDES PLAKI	12
Lima beans baked with tomato, onion, celery, parsley and spices	
SAUSAGE SPETSOFAI	15
Herbed Greek sausages pan cooked with peppers onions in a tomato sauce	
PRAWN SAGANAKI	19
Pan cooked prawns with garlic in a rich tomato sauce	
FLASH FRIED WHITE BAIT	14
Little teeny fishes, dusted in flour and fried crispy	

KYRIOS PIATO

BIG DISHES

LAMB KLEFTIKO	26
Slow cooked lamb baked in a baking paper parcel infused with the aromas of garlic, onion, roasted capsicum, tomato, graviera cheese and white wine, served with roasted potatoes	
FISH OF THE DAY	25
Freshly grilled on charcoal and served with fragrant herbed rice and greko cabbage honey vinaigrette	
CLASSIC MOUSSAKA	26
Layered grilled eggplant zucchini with a spiced mince filling topped off with a creamy béchamel sauce that is baked to golden perfection	
PORK SOUVLAKI PLATE	22
2 Charcoal grilled pork skewers served with pita bread, hand cut chips and Greek salad	
LAMB YIROS	18
Lamb of the spit	
CHICKEN YIROS	16
Free range chicken of the spit	
GEMISTA	24
Roasted vegetables stuffed with fragrant rice and fresh herbs served with roast potatoes	

EPIC PLATTERS

SHARING PLATTERS

ODYSSEY	69
A seafood wandering of Greece. A selection of local seafood that has been tenderly cooked on charcoal to perfection	
ILIAD	59(+27ph)
A meat battle for two on charcoal. Gyros and a selection of meats in all its smoky glory served the Greek way with lemon, herbs and seasoning	

SOUVLAKIA

SKEWERS

PORK	9
Chargrilled pork skewer	
BIFTEKI	9
Chargrilled herbed and spiced mince skewer	
HALLOUMI VEGGIES	8
Chargrilled halloumi with peppers and onions	
PRAWNS	12
Chargrilled with herbed lemon sauce	
SALMON	15
Fresh Atlantic salmon with herbed lemon sauce	

PITA SOUVLAKI

WRAPPED SOUVLAKI

HELEN	12
Chicken gyro, tomatoes, fried potatoes, onion and mustard sauce	
PENELOPE	13
Lamb gyro, tomatoes, fried potatoes, tzatziki and onion	
KIRKE	13
Pork, tomatoes, fried potatoes, tzatziki and onion	
NAPHSEKAA	13
Bifteki, tomatoes, fried potatoes, tzatziki and onion	
APHRODITE	14
Prawns, tomatoes, peppers, rocket and sauce tartar	
CALYPSO	13.5
Fried calamari, tomatoes, peppers, rocket, fried potatoes and sauce tartar	
IFIGENEIA	13
Saganaki, capsicum, fried potatoes, tomatoes and cocktail sauce	
ANDROMACHE	25
An open style souvlaki with a selection of lamb and chicken gyro, pita bread, tzatziki, mesogeios salad and hand cut chips	

EPIC FAMILY PACKS

TAKE AWAY ONLY SPECIALS

FAMILY PACK 1	59
A serve hand cut chips, your choice of four pita souvlakia and a Mesogeios salad.	
FAMILY PACK 2	59
A family size Andromache (serves 4)	